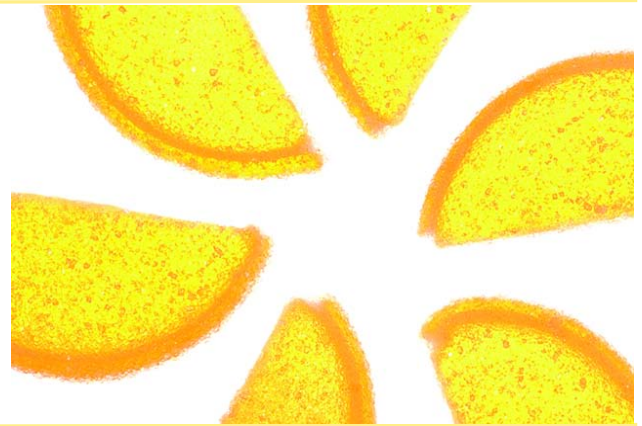


Encapsulated Intense Sweeteners



Encapsulated intense sweeteners such as Sucralose and Aspartame, give manufacturers the opportunity to create products with a real point of difference. Encapsulation protects the sweeteners during manufacture and allows slow, controlled release during consumption.

Benefits

- Increases longevity of sweetness in chewing gum applications
- More economical in use
- Released by chewing, ensuring sweetness stays in the gum until every particle is crushed, extending chew-time
- Using encapsulated sweeteners in gum provides a continued, steady release of sweetness

The Process

High intense sweeteners are encapsulated in vegetable oil, producing a free-flowing powder. This powder is easy to handle and weigh, is non-dusting and does not contaminate

Products Include

- Encapsulated Sucralose
- Encapsulated Aspartame
- Encapsulated Acesulphame K
- Encapsulated Aspartame / Acesulphame K

Current Applications

- Chewing Gum
- Pressed Gum
- Confectionary

For more information on this product or any other products please contact our sales team on:

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